

PREPARATION OF RECOMBINED TOMATO JUICE

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Abstract

PURPOSE: To prepare the subject juice free from any heating odor by diluting the vacuum-concentrated product of a tomato juice with water, separating the diluted juice into a pulp portion and a serum portion, bringing the serum portion into contact with a synthetic adsorbing resin, separating the serum portion from the resin and subsequently combining the separated serum portion with the original pulp portion.

CONSTITUTION: The vacuum-concentration product (preferably tomato paste) of a tomato juice is diluted with water and subsequently separated into a pulp portion and a serum portion preferably by a centrifugal separation method. The serum portion is brought into contact with a synthetic absorbing resin (preferably a resin prepared by immobilizing cyclodextrin on the surface of a granular synthetic resin), and the serum portion separated from the resin is combined with the original pulp portion to provide the objective juice.

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